



# el barrio

RESTAURANTE Y BAR

## DIPS

|                                                                  |       |
|------------------------------------------------------------------|-------|
| <b>BARRIO SALSA</b> (FREE REFILLS)                               | 2.75  |
| <b>CHUNKY GUACAMOLE</b>                                          | 4.5/8 |
| <b>SEASONAL GUACAMOLE</b>                                        | 6/9   |
| <b>BEAN DIP</b>                                                  | 4.5   |
| BACON, CHIPOTLE, PICO, COTIJA                                    |       |
| <b>QUESO FUNDIDO</b>                                             | 6     |
| TEQUILA, GOAT CHEESE, CHIPOTLE<br>-ADD ROASTED PEPPERS & CHORIZO | 1.5   |
| <b>RAW VEGGIES</b> (FOR DIPPING)                                 | 2.5   |

## SALADS

|                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------|-----|
| <b>CHOPPED ROMAINE &amp; SPINACH</b>                                                                        | 9   |
| GRILLED CORN, AVOCADO, CRISPY TORTILLA<br>STRIPS, SWEET PEPPERS, ROASTED GARLIC- LIME<br>DRESSING & PEPITAS |     |
| <b>HEIRLOOM TOMATO SALAD</b>                                                                                | 8.5 |
| CHIPOTLE VINAIGRETTE, QUESO FRESCO,<br>GRILLED CORN, PEPITAS & ARUGULA                                      |     |
| <b>BARRIO</b>                                                                                               | 6.5 |
| MIXED GREENS W/ RADISH, JICAMA,<br>COTIJA & LIME                                                            |     |
| <b>ADD TO ANY SALAD</b>                                                                                     |     |
| STEAK OR MASA FRIED SHRIMP                                                                                  | 6   |
| ROASTED CHICKEN                                                                                             | 4   |
| PORK CARNITAS                                                                                               | 4   |

## MARGARITAS

|                                                   |
|---------------------------------------------------|
| <b>EL BARRIO 7.5</b>                              |
| FRESH SQUEEZED LIME,<br>ORANGE LIQUEUR            |
| <b>TRADICIONAL 9</b>                              |
| OLMECA ALTOS REPOSADO,<br>GRAND MARNIER & LIME    |
| <b>GRAPEFRUIT 7.5</b>                             |
| FRESH GRAPEFRUIT & LIME                           |
| <b>MEZCAL 7.5</b>                                 |
| MONTE ALBAN, EL JIMADOR,<br>LIME & AGAVE NECTAR   |
| <b>SPICY 7.5</b>                                  |
| CHILE INFUSED TEQUILA & LIME                      |
| <b>PALOMA FOR TWO 11</b>                          |
| CUERVO TRADICIONAL, LIME,<br>SALT GRAPEFRUIT SODA |

## FLIGHT OF TEQUILAS 15

1 OZ EACH  
SILVER, REPOSADO, ANEJO.

## SNACKS

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| <b>CHICKEN &amp; RICE SOUP</b>                                                                  | 3.5/7 |
| W/ SOUR CREAM & CILANTRO<br>ADD SALAD & CORNBREAD                                               | 5     |
| <b>TORTITAS</b>                                                                                 | 7.5   |
| FIELD PEA CAKES, CHERRY TOMATOES,<br>AVOCADO, CHARRED CORN SALSA &<br>QUESO FRESCO              |       |
| <b>ELOTE ASADO</b>                                                                              | 3/6   |
| GRILLED CORN ON THE COB, COTIJA,<br>CILANTRO, CHILE & LIME                                      |       |
| <b>CEVICHE</b>                                                                                  | 9     |
| CITRUS MARINATED SHRIMP, PINEAPPLE,<br>AVOCADO, CILANTRO & CRISPY TORTILLA                      |       |
| <b>PLANTAIN NACHOS</b>                                                                          | 8.5   |
| ROASTED PORK, PLANTAIN RIBBONS,<br>PICKLED JALAPENOS, ANCHO CHILE,<br>COTIJA & LIME CREMA       |       |
| <b>HUEVOS RANCHEROS</b>                                                                         | 8     |
| FRIED FARM EGG, CHORIZO, BLACK<br>BEANS, AVOCADO, ROASTED PEPPER<br>PIPIAN, SOUR CREAM & COTIJA |       |

## BIG PLATES

|                                                                                                      |
|------------------------------------------------------------------------------------------------------|
| <b>GRILLED CHORIZO MEATLOAF 14</b>                                                                   |
| SPINACH, COTIJA-MASHED POTATOES, RANCHERA SAUCE & CUMIN SOUR CREAM                                   |
| <b>ROASTED CHILE RELLENO 13</b>                                                                      |
| STUFFED WITH BLACK BEANS, CACTUS, MONTEREY JACK, PINE NUTS & ROASTED GARLIC CREAM                    |
| <b>WOOD GRILLED PORK CHOP 17</b>                                                                     |
| REFRIED CHARRO BEANS, JICAMA SLAW, CORN BREAD & ANCHO- PEACH ADOBO                                   |
| <b>PEPETO 15</b>                                                                                     |
| SLOW ROASTED PORK, HABANERO-LIME BROTH, RICE, CORN, CHERRY TOMATOES, GREEN BEANS & MARINATED CABBAGE |
| <b>PAN ROASTED SALMON 20</b>                                                                         |
| GREEN RICE, FAVA BEANS, SWEET PEAS, TOMATO-GARLIC MOJO & CRISPY PLANTAINS                            |
| <b>GRILLED FLAT IRON 21</b>                                                                          |
| SMASHED BLACK BEANS, FRIED OKRA, CORN, CHERRY TOMATOES & COTIJA CREMA                                |
| <b>TOMATILLO BRAISED CHICKEN 16</b>                                                                  |
| CHICKEN THIGHS, CUMIN GRITS, GRILLED CORN, PICKLED SWEET PEPPERS & PEA TENDRILS                      |
| <b>CHICKEN ENCHILADAS 14</b>                                                                         |
| PULLED CHICKEN, SWEET PEPPERS, COTIJA, RED RICE, PICKLED ONIONS & TOMATILLO OR CHIPOTLE SAUCE        |



## QUESADILLAS & TOSTADAS

served w/ small barrio salad

### BEEF BARBACOA QUESADILLA 13.5

SWEET PEPPERS, ONIONS, CILANTRO & CREAMY CHIPOTLE SAUCE

### VEGGIE QUESADILLA 10.5

SPINACH, MUSHROOMS, CHARRED CORN, SHREDDED CHEESE, GOAT CHEESE & ROASTED GARLIC-TOMATO SALSA

### SPICY CHICKEN TOSTADA 11.5

GUACAMOLE, PECANS, POBLANO, CHERRY TOMATOES, COTIJA & HERB CREMA

### BACON & JALAPENO QUESADILLA 12.5

PICKLED BANANA PEPPERS, SMOKED ADOBO, CILANTRO & HOUSE CREMA

### GULF SHRIMP QUESADILLA 13.5

MONTEREY JACK, PICO DE GALLO & SWEET LIME CREMA

### VEGAN TOSTADA 11

FIELD PEAS, GUACAMOLE, SEASONAL VEGGIES & CHIPOTLE SALSA

## TACOS

served w/ three flour or corn tortillas, guacamole, limes & choice of:

#### POLLO ADOBADO

9.95

ROASTED CHICKEN, ANCHO CHILE, PEPPERS & HOUSE CREMA

#### AL CARBON

12.95

MARINATED FLANK STEAK, RAJAS & SPICY CHIPOTLE SAUCE

#### AL PASTOR

10.95

CHILI MARINATED PORK, PINEAPPLE & PICKLED ONION

#### CARNITAS

10.95

CITRUS BRAISED PORK, ONIONS & TOMATILLO SAUCE

#### JICAMA SLAW

3

#### CHARRO BEANS

4

#### GRILLED VEGGIES (w/ COTIJA & LIME)

4

#### BARRIO CORNBREAD

3

#### RED RICE

3

#### BLACK BEANS

3

## BEER

#### MODELO ESPECIAL

4

#### PBR

2.5

#### GP COFFEE OATMEAL STOUT

5

#### NEGRA MODELO

4.5

#### DOMESTIC (BUD LT, MILLER LT, ULTRA, HIGH LIFE)

3.5

#### GP BEARDED LADY

5

#### PACIFICO

4.5

#### REISSDORF KOLSCH

6

#### TRIM TAB RASP. BERL.

5

#### PACIFICO GRANDE (24 OZ CAN)

7

#### SIERRA NEVADA PALE ALE

5

#### WESTBROOK ONE CLAW PALE

5

#### DOS EQUIS LAGER

4

#### SIERRA NEVADA GOSE

5

#### EVIL TWIN FALCO IPA TALL BOY

6

#### TECATE

4

#### GUMPTION CIDER TALL BOY

6

#### OSKAR BLUES IPA

5

#### TECATE LIGHT

4

#### SMUTTYNOSE BROWN

5

#### YELLOWHAMMER WHITE

5

#### VICTORIA

4

## WINE

### RED

PINOT NOIR- PRISMA  
CABERNET FRANC- LA MADRID  
MALBEC- PETITE ETOILE  
GARNACHA- LA CARTUJA

### WHITE

SAUVIGNON BLANC- DOMAINE DE BALLADE  
TORRONTES- TILIA  
BIANCO- SQUADRA  
CHARDONNAY- ZOLO

### BUBBLY & ROSE

CAVA- LOS MONTEROS  
ROSE- LIQUID GEOGRAPHY  
CAVA ROSE- BIUTIFUL

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY OR AVERSION

WE ARE INCREDIBLY GRATEFUL FOR YOUR PATRONAGE.

WHENEVER FEASIBLE WE USE ALL NATURAL, HUMANELY RAISED BEEF, PORK, POULTRY AND SEAFOOD  
CONSUMING RAW OR UNDERCOOKED BEEF, PORK OR SEAFOOD COULD BE HAZARDOUS TO YOUR HEALTH.

2211 SECOND AVE NORTH BIRMINGHAM, AL 35203 - PH: 205-868-3737 | ELBARRIOBIRMINGHAM.COM

